



Turkey fillet roast with potato gratin and braised chicory



10 persons



Ingrediënten

- 1 Turkey fillet roast
- 10 slices of Turkey bacon
- 10 stalks of chicory
- 150 g dates
- 50 g roasted hazel nuts
- 1.5 kg soft-cooking potatoes
- Mixed salad
- 2 dl cream 40%
- 2 dl chicken stock
- 1 clove garlic
- Butter
- Pepper, salt & nutmeg

Bereiding

Remove the stones from the dates and put them in the chopper with a dash of water.

Chop the roasted hazel nuts and mix them with the date paste. Lay the date paste between 2 sheets of baking paper and roll it out.

Cut the date paste into squares and lay them on the roast. Cook the roast at a temperature of 150°C to a core temperature of minimum 65°C.

Peel the potatoes and cut them into thin slices.

Lay the potato slices in a buttered oven dish. Boil the cream together with the chicken stock, the chopped garlic, a pinch of nutmeg and the pepper.

Check the mixture and pour it over the potatoes. Bake the gratin for 45 minutes at 180°C.

Clean the chicory and remove the hard core.

Braise the chicory until it is nice and soft. Squeeze it out well and wrap with turkey bacon. Brown the chicory in some butter.

Cut slices off the roast and arrange them on a plate. Serve with brown gravy.

Finish with sprigs of lettuce.

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